

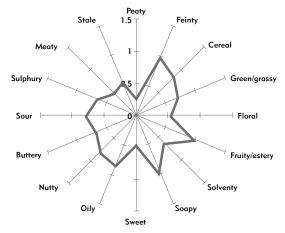
PRODUCT INFORMATION

DESCRIPTION

PINNACLE DISTILLERS YEAST (MG+) – Crumbled is a fresh crumbled yeast well-suited for use in both malt and grain fermentations. It has the collective capability to tolerate high gravity and temperature.

- Has a high cell count $(6 \times 10^9 \text{ cells/g})$
- Rehydrates well in direct pitch applicationsIs noted for its resulting spirit having high
- organoleptic qualities

PINNACLE (MG+) YEAST: FLAVOUR ATTRIBUTES



New made spirit produced from 100% malted barley at OG 1080°, fermentation temperature range 19-38°C distilled in copper pot.

APPLICATION USE

Pinnacle Distillers Yeast (MG+) – Dried/Cream/Crumbled can withstand high fermentation temperatures up to 38° C, with optimal temperature range being $28-34^{\circ}$ C (82° F to 93° F). Yeast can be either pitched directly to the attemperated mash or rehydrated.

DIRECTIONS FOR USE

Yeast can be added directly to a fermenter at a dose rate of between 1.58 and 2.85 kilograms per 1000 litres.

PACKAGING

Pinnacle Distillers Yeast (MG+) – Crumbled is packaged in 20kg woven laminated polypropylene sacks.

STORAGE

The bags should be stored in a cold room with an air temperature between 0°C and 6°C. Cold air should be allowed to circulate freely between the bags. Shelf life is 28 days from time of packing provided storage conditions are adhered to.

REGULATORY

All yeast conforms to current local regulations.





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The information presented is based on our research and commercial testing and provides a general assessment of product performance. Nothing contained herein is representative of a warranty or guarantee for which the manufacturer can be held legally responsible.

DISTILLERS

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